

IN THE CLAIMS

1. (Original) A fried composition which comprises:
 - a) a food portion;
 - b) at least one starch succinate adhered directly on the food portion.
2. (Original) The composition of claim 1, wherein the starch has been converted.
3. (Original) The composition of claim 1, wherein the starch succinate has a water fluidity of at least about 30 and no more than about 85.
4. (Original) The composition of claim 1, wherein the starch succinate has a water fluidity of at least about 50 and no more than about 85.
5. (Original) The composition of claim 1, wherein the starch has been treated with succinic anhydride at a level of at least about 1% and no more than about 4%.
6. (Original) The composition of claim 1, wherein the starch has been treated with succinic anhydride at a level of at least about 2.5% and no more than about 4%.
7. (Original) The composition of claim 1, wherein the starch has been pregelatinized.
8. (Original) The composition of claim 1, further comprising at least one non-succinated starch adhered directly on the food portion or on the starch succinate.
9. (Original) The composition of claim 1, in which the composition is a fried or par-fried food.
10. (Original) The composition of claim 1, wherein the composition has a reduced fat content relative to an uncoated composition.
11. (Original) The composition of claim 1, wherein the composition has a reduced fat content of at least about 30% by weight of the composition.
12. (Original) The composition of claim 1, wherein the composition is selected from the group consisting of fish, meat, poultry, meat-substitute, cheese, breads, fruit and vegetable.
13. (Original) The composition of claim 1, wherein the composition is a fried potato product.
14. (Original) A process of preparing the fried food composition of claim 1 comprising:

- a) blanching a food portion in water containing from at least about 0.1% to no more than about 0.8% cations by weight
 - b) applying at least one succinated starch to the blanched food portion; and
 - c) frying and/or par-frying the coated food portion.
15. (Original) The process of claim 14, wherein the coated food portion is par-fried in (c) and further comprising (d) freezing the par-fried coated food portion to form a frozen food portion.
16. (Original) The process of claim 15, further comprising (f) reconstituting the frozen food portion.
17. (Original) The process of claim 16, wherein reconstitution is by frying.
18. (Original) The process of claim 16, wherein reconstitution is by oven heating.
19. (Original) A food composition prepared by the process of claim 14.
20. (Original) A process of preparing the fried food composition of claim 1 comprising:
- a) blanching a food portion in water containing from at least about 0.1% to no more than about 0.8% cations by weight, and at least one succinated starch; and
 - b) frying and/or par-frying the coated food portion.
21. (Original) The process of claim 20, further comprising applying at least one coating comprising at least one starch to the blanched, succinated food portion.
22. (Original) A food composition prepared by the process of claim 21.

STATUS OF THE CLAIMS

Claims 1-22 were pending.

Claims 14 and 20 have been rejected under 35 U.S.C. § 112 as being indefinite.

Claims 1 and 9-12 have been rejected under 35 U.S.C. § 102(b) as being anticipated by Bell, et al. (US 4,504,509).

Claims 2-6 have been rejected under 35 U.S.C. § 103(a) as being unpatentable over Bell, et al. (US 4,504,509) in view of Richards, et al. (US 4,035,235).

Claims 8 and 13-22 have been rejected under 35 U.S.C. § 103(a) as being patentable over Bell, et al. (US 4,504,509) in view of Wu et al. (US 5,648,110).

Claims 1, 2 and 7 have been rejected under 35 U.S.C. § 103(a) as being patentable over Shi, et al. (US 2003/0099744).

Claims 1-22 are presented for reconsideration.